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JG19 Rec'd PCT/PTO 2 4 AUG 2001

FORM PTO-1390 (REV 10-94) U.S. Dept. of Commerce and Patent and Trademark Office TRANSMITTAL LETTER TO THE UNITED STATES DESIGNATED/ELECTED OFFICE (DO/EO/US) CONCERNING A FILING UNDER 35 U.S.C. 371		ATTORNEY'S DOCKET NUMBER: H01.2-10004
		U.S. APPLICATION NO. (if known): 09/914311
INTERNATIONAL APPLICATION NO.: PCT/EP00/01440	INTERNATIONAL FILING DATE (dd/mm/yy): 21 February 2000	PRIORITY DATE CLAIMED (dd/mm/yy): 27 February 1999
TITLE OF INVENTION: METHOD FOR THE MANUFACTURE OF A MEAT-BASED FOOD PRODUCT AND A MEAT-BASED FOOD PRODUCT		
APPLICANT(S) FOR DO/EO/US: Wiesenhof Geflügel-Kontor GmbH		
Applicant herewith submits to the United States Designated/Elected Office (DO/EO/US) the following items and other information:		
1. <input checked="" type="checkbox"/> This is a FIRST submission of items concerning a filing under 35 U.S.C. 371.		
2. <input type="checkbox"/> This is a SECOND or SUBSEQUENT submission of items concerning a filing under 35 U.S.C. 371.		
3. <input checked="" type="checkbox"/> This express request to begin national examination procedures (35 U.S.C. 371(f)) at any time rather than delay examination until the expiration of the applicable time limit set in 35 U.S.C. 371(b) and PCT Articles 22 and 39(1).		
4. <input type="checkbox"/> A proper Demand for International Preliminary Examination was made by the 19th month from the earliest claimed priority date.		
5. <input checked="" type="checkbox"/> A copy of the International Application as filed (35 U.S.C. 371(c)(2)) <ul style="list-style-type: none"> a. <input type="checkbox"/> is transmitted herewith (required only if not transmitted by the International bureau). b. <input checked="" type="checkbox"/> has been transmitted by the International Bureau. c. <input type="checkbox"/> is not required, as the application was filed in the United States receiving Office (RO/US). 		
6. <input checked="" type="checkbox"/> A translation of the International Application into English (35 U.S.C. 371 (c)(2)).		
7. <input type="checkbox"/> Amendments to the claims of the International Application under PCT Article 19 (35 U.S.C. 371(c)(3)) <ul style="list-style-type: none"> a. <input type="checkbox"/> are transmitted herewith (required only if not transmitted by the International Bureau). b. <input type="checkbox"/> have been transmitted by the International Bureau. c. <input type="checkbox"/> have not been made; however, the time limit for making such amendments has NOT expired. d. <input type="checkbox"/> have not been made and will not be made. 		
8. <input type="checkbox"/> A translation of the amendments to the claims under PCT Article 19 (35 U.S.C. 371(c)(3)).		
9. <input checked="" type="checkbox"/> An oath or declaration of the inventor (35 U.S.C. 371(c)(4)).		
10. <input type="checkbox"/> A translation of the annexes to the International Preliminary Examination Report under PCT Article 36 (35 U.S.C. 371(c)(5)).		
Items 11. to 16. below concern other document(s) or information included:		
11. <input checked="" type="checkbox"/> An Information Disclosure Statement under 37 CFR 1.97 and 1.98.		
12. <input checked="" type="checkbox"/> Two assignment documents for recording. Separate cover sheets in compliance with 37 CFR 3.29 and 3.31 is included.		
13. <input checked="" type="checkbox"/> A FIRST preliminary amendment. Please enter the amendment before fee calculation. <input type="checkbox"/> A SECOND or SUBSEQUENT preliminary amendment.		
14. <input type="checkbox"/> A substitute specification.		
15. <input checked="" type="checkbox"/> A change of power of attorney and/or address letter.		
16. <input checked="" type="checkbox"/> Other items or information: Verified Statement Claiming Small Entity		

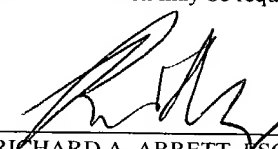
17. <input type="checkbox"/> The following fees are submitted: BASIC NATIONAL FEE (37 CFR 1.492(A)(1)-(5)): <i>(select the appropriate one of the following fees)</i> Search Report has been prepared by the EPO or JPO \$ 930.00 International preliminary examination fee paid to USPTO (37 CFR 1.482) \$ 490.00 No international preliminary examination fee paid to USPTO (37 CFR 1.482) but international search fee paid to USPTO (37 CFR 1.445(a)(2)) \$ 750.00 Neither international preliminary examination fee (37 CFR 1.482) nor international search fee (37 CFR 1.445(a)(2)) paid to USPTO \$ 1,070.00 International preliminary examination fee paid to USPTO (37 CFR 1.482) and all claims satisfied provisions of PCT Articles 33(2)-33(4) \$ 98.00 <div style="text-align: right;">\$ 930.00</div> <p style="text-align: center;">ENTER APPROPRIATE BASIC FEE AMOUNT =</p>				CALCULATIONS		PTO USE ONLY	
Surcharge of \$130.00 for furnishing the oath or declaration later than <input type="checkbox"/> 20 <input type="checkbox"/> 30 months from the earliest claimed priority date (37 CFR 1.492(e)).				\$			
CLAIMS	NUMBER FILED	NUMBER EXTRA	RATE				
Total Claims	24 - 20 =	4	x \$ 22.00	\$88.00			
Independent Claims	- 3 =		x \$ 82.00	\$			
Multiple Dependent Claims (if applicable)			+ \$ 270.00	\$			
TOTAL OF ABOVE CALCULATIONS =				\$1018.00			
Reduction by 1/2 for filing by small entity, if applicable. Verified Small Entity Statement must be filed also. (Note 37 CFR 1.9, 1.27, 1.28).				\$509.00			
SUBTOTAL =				\$509.00			
Processing fee of \$130.00 for furnishing the English translation later than <input type="checkbox"/> 20 <input type="checkbox"/> 30 months from the earliest claimed priority date (37 CFR 1.492(f)).				\$			
TOTAL NATIONAL FEE =				\$509.00			
Fee for recording the enclosed assignment (37 CFR 1.21(h)). The assignment must be accompanied by an appropriate cover sheet (37 CFR 3.28, 3.31). \$40.00 per property				\$80.00			
TOTAL FEES ENCLOSED =				\$589.00			
				Amount to be: Refunded	\$		
				Charged	\$		

a. ☒ A check in the amount of \$ 589.00 to cover the above fees is enclosed.

b. ☐ Please charge my Deposit Account No. _____ in the amount of \$ _____ to cover the above fees is enclosed. A duplicate copy of this sheet is enclosed.

c. ☒ The Commissioner is hereby authorized to charge any additional fees which may be required, or credit any overpayment to Deposit Account No. 22-0350.

Send All Correspondence To:
 Vidas, Arrett & Steinkraus, P.A.
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 6109 Blue Circle Drive
 Minnetonka, MN 55343-9185
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By: 
 RICHARD A. ARRETT, ESQ.
 Registration No. 33,153

09/914311

09/914311

JC03 Rec'd PCT/PTO

24 AUG 2001

PATENT

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE
UNITED STATES RECEIVING OFFICE (RO/US)

In re Application of: Wiesenhof Geflügel-Kontor GmbH
U.S. Nat'l Stage of PCT/EP00/01440
Int'l App. No.:
Int'l Filing Date: 27 February 1999
For:

Box PCT
ATTN: EO/US
Commissioner for Patents
Washington, D.C. 20231

Docket No.: H01.2-10004

TRANSMITTAL LETTER

1. In regard to the above-identified application, we are submitting the attached:
Application as originally filed in English, Declaration, two Assignments with recordation cover sheet; Preliminary Amendment, Power of Atty, Verified Statement Claiming Small entity; IDS; VAS Transmittal Letter; and Postcard.
2. With respect to fees:
☐ No additional fee is required.
☒ Attached is check(s) in the amount of \$ 589.⁰⁰
☐ Charge additional fee to our Deposit Account No. 22-0350.

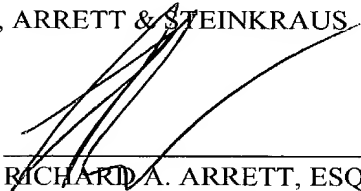
CONDITIONAL PETITION AND FEE FOR EXTENSION OF TIME

3. This conditional petition is being filed along with the papers identified in Item 1 above and provides for the possibility that Applicant has inadvertently overlooked the need for a petition and fee for extension of time. If any extension of time for the accompanying response is required, Applicant requests that this be considered a petition therefor.
4. Please charge any additional fees or credit any overpayment associated with this communication to Deposit Account No. 22-0350.

VIDAS, ARRETT & STEINKRAUS

Date: August 24, 2001

By:


RICHARD A. ARRETT, ESQ.
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Certificate Under 37 CFR 1.10: I hereby certify that this Transmittal Letter and the paper(s) as described herein, are being deposited in the U.S. Postal Service, as EXPRESS MAIL, Label No. EL813908462, addressed to Box PCT, Commissioner for Patents, Washington D.C. 20231, on August 24, 2001


Julie Emerson

09/914311

JC03 Rec'd PCT/PTO 24 AUG 2001

PATENT

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE
UNITED STATES RECEIVING OFFICE (RO/US)

In re Application of:	Wiesenhof Geflügel-Kontor GmbH
U.S. Nat'l Stage of Int'l App. No.:	PCT/EP00/01440
Int'l Filing Date:	27 February 1999
For:	METHOD FOR THE MANUFACTURE OF A MEAT-BASED FOOD PRODUCT AND MEAT-BASED FOOD PRODUCT.

Box PCT
ATTN: EO/US
Commissioner for Patents
Washington, D.C. 20231

Docket No.: H01.2-10004

PRELIMINARY AMENDMENT

Dear Sir:

Please make the following amendments to the above application:

In The Drawings:

Please add drawings 1a-1c copies of which are included herewith.

In The Specification:

On page 1, line 3, after the title of the Application please add the following sections:

--CROSS-REFERENCE TO RELATED APPLICATIONS

Not Applicable

STATEMENT REGARDING FEDERALLY SPONSORED RESEARCH

Not Applicable

BACKGROUND OF THE INVENTION--

On page 3, line 15, please delete the following paragraph:

"The object is achieved by the features of claim 1 and by a food product having the features of claims 24." and add the following section heading in its place:

--BRIEF SUMMARY OF THE INVENTION--

On line 1 of page 4 prior the beginning of the first paragraph, please add the following section:

--BRIEF DESCRIPTION OF THE SEVERAL VIEWS OF THE DRAWINGS

A detailed description of the invention is hereafter described with specific reference being made to the drawings in which:

FIG. 1a is a block diagram depicting a method of meat preparation according to an embodiment of the invention wherein a slab of meat is tumbled in step 1, frozen in step 2 and sawed into pieces in step 3, and where a mass is prepared in step 7 which may be deposited as a topping in step 8;

FIG. 1b is a block diagram depicting a method of meat preparation used in addition to the method shown in FIG. 1a wherein the sawn-up slabs are separated on a running belt in direct succession in step 9, a strand of the mass is deposited as a topping onto the running slab in step 10, the topping mass may be sprinkled with additional elements in step 11, the slabs are separated and placed and sealed into cups in step 12, and the slabs are then frozen and packaged in step 13; and

FIG. 1c is a block diagram depicting an alternative additional method to that depicted in FIG. 1b wherein the slabs are placed individually in portion cups on a belt in step 14, portioning the topping mass onto each slab in step 15, the topping mass may be sprinkled with additional elements in step 16; the cups containing the slabs are closed and frozen and may be packed into handling cartons and/or stored in step 17.--

Page 3
Preliminary Amendment

On page 7, after last paragraph, please add the following paragraph:

“The above Examples and disclosure are intended to be illustrative and not exhaustive. These examples and description will suggest many variations and alternatives to one of ordinary skill in this art. All these alternatives and variations are intended to be included within the scope of the attached claims. Those familiar with the art may recognize other equivalents to the specific embodiments described herein which equivalents are also intended to be encompassed by the claims attached hereto.”

In The Claims:

Before calculating the filing fee please enter the following amendments.

Please replace claims 3, 5-8, 10-14, 16-17, 19-24 with the following amended claims:

3. (Amended) The method according to claim 1 wherein the meat is poultry, pork, beef, veal, mutton, lamb, horse, goat, game or comprises several different meat types.
5. (Amended) The method according to claim 1 wherein the meat is fillet or inner fillet.
6. (Amended) The method according to claim 1 wherein the meat is young chicken breast fillet and/or young chicken inner fillet.
7. (Amended) The method according to claim 1 wherein the liquid marinade contains spices and/or salt and/or water and/or an oil-in-water emulsion and/or a water-in-oil emulsion and/or vinegar and/or wine.
8. (Amended) The method according to claim 1 wherein the tumbled meat is formed into at least one plate and is frozen.
10. (Amended) The method according to claim 1 wherein the restructured body is deep-frozen.
11. (Amended) The method according to claim 1 wherein the restructured body is sawn up into portion bodies by means of a band saw.

12. (Amended) The method according claim 1 wherein the plate initially is sawn up in parallel with its main directions of extension and then is sawn up vertically to its main directions of extension.
13. (Amended) The method according to claim 1 wherein the restructured body is sawn up into portioned slabs.
14. (Amended) The method according to claim 1 wherein a moisture-containing, eatable mass is applied to one side as a topping and the restructured body and/or the portioned bodies are frozen along with the topping.
16. (Amended) The method according to claim 14 wherein the ingredients are made available, weighed and chopped.
17. (Amended) The method according to claim 14 wherein the eatable mass is placed on the restructured body and/or portioned body in a refrigerated condition.
19. (Amended) The method according to claim 14 wherein another eatable mass is placed on the topping as a further topping.
20. (Amended) The method according to claim 19 wherein the further mass comprises cheese and/or herbs and/or roast bread bits.
21. (Amended) The method according to claim 14 wherein the mass and/or further mass is deposited onto passing-through restructured bodies and/or passing-through portioned bodies by means of a filling mechanism.
22. (Amended) The method according to claim 14 wherein the restructured bodies and/or portioned bodies with the mass and/or further mass are deep-frozen.
23. (Amended) The method according to claim 1 wherein the volume of the restructured body or portioned body is adapted to match the volume of the mould so that the restructured body or portioned body fills the mould cavity, at the earliest, at a point where a die closes the cross-section.
24. (Amended) A meat-based food product manufactured according to the method of claim 1.

Page 5
Preliminary Amendment

REMARKS

The claim amendments are being made to remove the multiple dependency of the claims.

The amendments to the specification are fully supported by the Application originally filed as PCT/EP00/01440 from which the present U.S. National Stage Application claims priority.

Respectfully submitted,

Vidas, Arrett & Steinkraus, P.A.
Attorneys of Record

By: 

Richard A. Arrett
Attorney Reg. 33,153

Dated: 8/24/2001

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Page 6
Preliminary Amendment

MARKED COPY OF THE AMENDED CLAIMS

3. (Amended) The method according to claim 1 [or 2] wherein the meat is poultry, pork, beef, veal, mutton, lamb, horse, goat, game or comprises several different meat types.
5. (Amended) The method according to [any one of claims 1 to 4] claim 1 wherein the meat is fillet or inner fillet.
6. (Amended) The method according to [any one of claims 1 to 5] claim 1 wherein the meat is young chicken breast fillet and/or young chicken inner fillet.
7. (Amended) The method according to [any one of claims 1 to 6] claim 1 wherein the liquid marinade contains spices and/or alt and/or water and/or an oil-in-water emulsion and/or a water-in-oil emulsion and/or vinegar and/or wine.
8. (Amended) The method according to [any one of claims 1 to 7] claim 1 wherein the tumbled meat is formed into at least one plate and is frozen.
10. (Amended) The method according to [any one of claims 1 to 9] claim 1 wherein the restructured body is deep-frozen.
11. (Amended) The method according to [any one of claims 1 to 10] claim 1 wherein the restructured body is sawn up into portion bodies by means of a band saw.
12. (Amended) The method according [to claims 8 to 11] claim 1 wherein the plate initially is sawn up in parallel with its main directions of extension and then is sawn up vertically to its main directions of extension.
13. (Amended) The method according to [any one of claims 1 to 10] claim 1 wherein the restructured body is sawn up into portioned slabs.
14. (Amended) The method according to [any one of claims 1 to 13] claim 1 wherein a moisture-containing, eatable mass is applied to one side as a topping and the restructured body and/or the portioned bodies are frozen along with the topping.
16. (Amended) The method according to claim 14 [or 15] wherein the ingredients are made available, weighed and chopped.

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Page 7
Preliminary Amendment

MARKED COPY OF THE AMENDED CLAIMS

17. (Amended) The method according to [claims 14 to 16] claim 14 wherein the eatable mass is placed on the restructured body and/or portioned body in a refrigerated condition.
19. (Amended) The method according to [any one of claims 14 to 18] claim 14 wherein another eatable mass is placed on the topping as a further topping.
20. (Amended) The method according to claim[s] 19 wherein the further mass comprises cheese and/or herbs and/or roast bread bits.
21. (Amended) The method according to [any one of claims 14 to 20] claim 14 wherein the mass and/or further mass is deposited onto passing-through restructured bodies and/or passing-through portioned bodies by means of a filling mechanism.
22. (Amended) The method according to [any one of claims 14 to 21] claim 14 wherein the restructured bodies and/or portioned bodies with the mass and/or further mass are deep-frozen.
23. (Amended) The method according to [any one of claims 1 to 22] claim 1 wherein the volume of the restructured body or portioned body is adapted to match the volume of the mould so that the restructured body or portioned body fills the mould cavity, at the earliest, at a point where a die closes the cross-section.
24. (Amended) A meat-based food product manufactured according to the method of [any one of claims 1 to 23] claim 1.

1. The first part of the document is a list of names and titles, including "The Hon. Mr. Justice" and "The Hon. Mr. Justice".

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Inventor: Paul-Heinz Wesjohann et al

Title: METHOD FOR THE MANUFACTURE OF
A MEAT-BASED FOOD PRODUCT AND
A MEAT-BASED FOOD PRODUCT

Filed: ☐ Concurrently herewith
☐ on _____
Ser. No. _____

**VERIFIED STATEMENT
CLAIMING
SMALL ENTITY STATUS**

(ASSIGNEE FORM)

Docket No.

As a representative of the below named company I hereby state that:

1.I am empowered to act on behalf of the Company in making the following statements to establish status as a small entity under 37 C.F.R. § 1.9.

2. By assignment of all right, title and interest in and to the invention described above, the Company is the owner of the subject matter of a patent application identified above, the docket no., filing date and application number of which application may be inserted above by any attorney of Vidas, Arrett & Steinkraus, P.A., when known.

3. The company has not assigned, granted, conveyed or licensed any rights in and to the invention, and is not under any obligation, contract or law to assign, grant, convey or license any rights to said invention to any other party.

4. The Company is a business concern which presently employs less than 500 persons.

5. Based upon the above facts, it is believed that the Company is a Small Business for paying reduced fees as set forth in 37 C.F.R. §1.9(d).

6. The company acknowledges its duty to file, in this application or patent, notification of any change in status resulting in loss of entitlement to small entity status prior to paying, or at the time of paying, the earliest of the issue fee or any maintenance fee due after the date on which status as a small entity is no longer appropriate (37 C.F.R. §1.28(b)).

7. The Company hereby declares that all statements made herein of its own knowledge are true and that all statements made on information and belief are believed to be true; and further that these statements were made with the knowledge that willful false statements and the like so made are punishable by fine or imprisonment, or both, under Section 1001 of Title 18 of the United States Code, and that such willful false statements may jeopardize the validity of the application, any patent issuing thereon, or any patent to which this verified statement is directed.

WIESENHOF Geflügel-Kontor GmbH
Company name

Heide 59, D-49429 Visbek/Rechterfeld/Germany
Company address

Dated: July 3rd, 2001

By Michael Zube
Title Managing Director

(Filing date, serial number and docket number may be left blank at time of signing)

VIDAS, ARRETT & STEINKRAUS

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09/914311

JC03 Rec'd PCT/PTO 24 AUG 2001

Method for the manufacture of a meat-based food product
and a meat-based food product

This invention relates to a method for the manufacture of a meat-based food product and a meat-based product.

As the non-statutory guidelines of the German Food Book state all animal parts adapted to be eaten by man are defined as meat. This also encompasses organs, blood, bones, and skin in addition to muscular and adipose tissues. Also included are the preparations and processing types thereof.

"Meat products" is a general merchandise technological term which is laid down in the non-statutory guidelines of the German Food Book (Meat and Meat Products). Accordingly, meat products are products which exclusively or predominantly (at least at 50 %) are composed of meat. Meat includes all parts of butchered or shot-dead animals which are destined for consumption by man.

A meat product (in contrast to meat) is spoken of whenever meat is prepared, which involves a treatment having an effect on its preservability in most cases. Above all, this includes heating (e.g. cooked escalopes, boiling sausage), souring (e.g. spiced vinegar marinated beef), curing and salting (e.g. raw ham), and drying (e.g. fermented sausage), but does not include any cold treatment (refrigerating, freezing) because this will act solely as long as it is directly applied.

A distinction is made between piece goods and mingled goods in meat products. Piece goods include raw cured goods (e.g. rolled bacon joint) and boiled cure goods (e.g. boiled ham). Mingled goods include sausages, piece-cut meat (e.g. goulash), and minced meat (burger meat).

As is stated in the non-statutory guidelines of the German Food Book (Meat and Meat Products) restructured-meat products which are made from meat pieces after a mechanical pre-treatment to release muscle protein on the surfaces while opening up the structure at the same time (e.g. by shaking or tumbling) are also made using cooking salt or nitrite curing salt. They are assembled to form a larger unit (piece goods); they will maintain their new shape due to heating or freezing

- 2 -

treatment. The tissue compound of the meat pieces used substantially is maintained. Whatever their required salt content might possibly be during manufacture, restructured-meat products will be of the same composition as are grown-meat products after which they have been modelled. The muscular abrasion occurring during manufacture (a sausage meat-like substance forming from released muscle protein), unless otherwise stated in the guidelines, does not exceed the rate of 5 % by volume (10 % by volume for poultry meat products) in the assembled, ready-to-eat meat proportion. No minced, chopped or similarly comminuted meat is used in manufacture.

In order to avoid a confusion of restructured-meat products with comparable products made from grown meat the word "restructured meat" is put in front in the marketing term and, moreover, a notice is made in a direct connection with the marketed brand and in letters of the same letter, stating that meat pieces are assembled (e.g. restructured-meat ham assembled from meat pieces, restructured-meat rolls assembled from meat pieces, restructured-meat goulash assembled from meat pieces).

Grown meat or on-the-piece meat is such as is grown on the animal body, particularly with regard to its appearance, composition, structure, and taste. A disadvantage is that it is available only in an anatomically predetermined shape, e.g. as a fillet, steak, chop, brisket, leg portions, brisket fillet or another cut piece of meat. Restructured meat, in contrast, may be brought into virtually any shape, but differs from grown meat or pieced meat with regard to its constitution.

FR-A-2 707 460, WO-A-96/23416, US-A-3 537 864 disclose methods for the manufacture of food products wherein cut-up meat is frozen in a mould after marinading. The frozen meat may be sliced for consumption.

WO-A-97/10717 relates to the squeezing of individual meat products between two refrigerated contact surfaces in order to achieve a food product of a uniform thickness profile.

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The inventive technology, unlike the technology for the manufacture of restructured meat, does not rely on comminuted or cut-up meat pieces. Rather, it employs whole grown meat, i.e. anatomically grown meat bodies which are such as are grown on the body of the butchered animal, i.e. in which the natural run and cohesion of muscles is maintained. The meat concerned may be so-called "meat portion pieces", specifically fillet, sirloin, ham, brisket, leg portions or brisket fillet which are clearly defined and assigned anatomically in the food technology and law.

In tumbling, liquid marinade is fed to the meat and is worked into it. As a rule, tumbling is done in a drum with built-in devices which gently act on the goods being treated while the drum rotates.

The restructured body, for example, may be a cylinder, a ball, a block or a plate. The meat may be shaped and frozen in succession or simultaneously or the processes may overlap in time. Preferably, the restructured body may be deep-frozen with the temperatures being in the range from -15°C to -18°C .

Surprisingly, the restructured body stays together with no need to add thickeners, stabilizers or the like. The marinading and shaping of the meat into a restructured body can be done very gently and allows to season the food product in an advantageous manner. As a result, the structure, particularly the cellular, muscular and fibrous structure of the grown meat, is completely maintained in the meat forming the restructured body. The food product has a better appearance, a better texture, can be bitten into better than can restructured-meat products, and has a taste corresponding to that of a naturally grown meat in the "eating event". Hence, the food product has the sensory characteristics of grown meat, but has the advantages of restructured meat in regard of its shape without meeting the definition of restructured meat. As a consequence, calibration may be performed more precisely than in one-piece grown meat. In addition, it helps achieve restructured-meat bodies with dimensions significantly exceeding the sizes of grown meat, which facilitates further processing. On the other hand, the inventive product does not have

the value-reducing sausage meat mass proportion of restructured-meat products because of its gentle manufacture.

The meat types used are poultry, pork, beef, veal, mutton, lamb, horse, goat or game or combinations of several different meat types. The poultry meat, in particular, may be young chicken, hen, turkey, duck or goose. The piece portions used are, in particular, fillet or inner fillet. Young chicken breast fillet and/or young chicken inner fillet are particularly advantageous because when tumbled in a liquid marinade it will have a particularly strong stickiness and, moreover, is particularly tender and tasty. It is preferred to use a boneless meat for the reason that it is easily processable and is a high-quality product.

In the food technology, marinades are used as sour, spice-containing infusion to pickle food therein. It is preferred that a liquid marinade is used which contains spices and/or salt and/or water and/or an oil-in-water emulsion and/or a water-in-oil emulsion and/or vinegar and/or wine.

It is preferred that the tumbled meat is formed into at least one slab. A plate freezer may be employed to shape and freeze it. Plate freezers have a multiplicity of parallel plates in which channels extend for refrigerant. Gaps which are formed between the plates to receive the frozen product may be reduced in number by means of a hydraulic cylinder. There are plate freezers where the plates are in horizontal and vertical positions. They are mainly used to freeze fish fillet, whole fishes in blocks as well as flowable substances (dairy cream, egg yolk). If the plates are disposed vertically the tumbled meat may be placed on the upper openings of the gap. Upon penetration into the gap, these will be reduced in number by actuating the hydraulic cylinders and the slabs thus formed are deep-frozen.

The frozen slabs are suitable for use, in particular, in large-scale catering establishments or other subsequent processing facilities. Preferably, they are sawn up into smaller portioned bodies. A band saw may be used here. It is preferred that the slabs initially are sawn up in parallel with its main directions of extension and

The further processing of the at least one restructured body or portioned body may consist in that a moisture-containing, eatable mass is applied to one side as a topping and the restructured body or portioned body is frozen along with the topping. The topping may cover at least one side of the restructured body or portioned body more or less. Freezing causes the eatable mass to get into a connection with the restructured body or portioned body, which possibly is promoted by an interaction between ice crystals that form in the eatable mass and exist in the restructured body or portioned body.

According to another aspect, another eatable mass can be placed on the topping as a further topping. The further topping may serve, in particular, as a decoration or a means to act more on taste and may comprise, for example, cheese and/or herbs and/or roast or possibly seasoned bread bits.

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filling mechanism. To this end, the filling mechanism may have a slit die and/or a spraying device.

The restructured body, the portioned body, the portioned slab or another portions piece of the restructured body are gently pressed into a mould in a frozen condition or preferably a deep-frozen condition in order to make it assume a shape corresponding to the mould. For example, this can be done by means of a die. In this manner, the food product may virtually be given any shape, even an irregular one. Thus, the food product may be given the shape of a meat portion piece such as the one of a young chicken bristlet fillet.

If work is done with a mould and an associated die there is a danger that residues will be formed when the die closes the cross-section of the mould. This is avoided, according to an advantageous aspect in which the volume of the restructured body or portioned body is adapted to match the volume of the mould so that the restructured body or portioned body fills the mould cavity, at the earliest, at a point where a die closes the cross-section. For this purpose, the restructured body or portioned body preferably has a volume which is less than that of the mould.

The product gently formed in the mould or "shaped" has the advantages already described for the food product. In particular, the structure of the grown meat is maintained. However, the shaped product additionally has a better appearance as compared to conventional structured-meat products, a better texture and a better sensation in biting, and virtually perfectly corresponds to a naturally grown meat in an "eating event".

Claims

1. A method for the manufacture of a meat-based food product wherein
 - whole grown meat is tumbled in a liquid marinade,
 - the tumbled meat is formed into at least one restructured body comprising several pieces of whole grown meat,
 - the restructured body is frozen, and
 - the restructured body, a portioned body obtained by sawing up the restructured body or another portion piece of the restructured body, when frozen or deep-frozen, are gently pressed into a mold in order to assume a form corresponding to that of the mould.
2. The method according to claim 1 to which portions of whole grown meat are fed.
3. The method according to claim 1 or 2 wherein the meat is poultry, pork, beef, veal, mutton, lamb, horse, goat, game or comprises several different meat types.
4. The method according to claim 3 wherein the meat is young chicken meat, hen meat, turkey meat, duck meat or goose meat.
5. The method according to any one of claims 1 to 4 wherein the meat is fillet or inner fillet.
6. The method according to any one of claims 1 to 5 wherein the meat is young chicken breast fillet and/or young chicken inner fillet.

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15. The method according to claim 14 wherein the mass may comprise vegetables and/or fruits and/or fat and/or sour cream and/or wheat flour and/or panada and/or seasonings.
16. The method according to claim 14 or 15 wherein the ingredients are made available, weighed and chopped.
17. The method according to claims 14 to 16 wherein the eatable mass is placed on the restructured body and/or portioned body in a refrigerated condition.
18. The method according to claim 17 wherein the eatable mass is refrigerated to a temperature ranging between 10 °C and 0 °C.
19. The method according to any one of claims 14 to 18 wherein another eatable mass is placed on the topping as a further topping.
20. The method according to claims 19 wherein the further mass comprises cheese and/or herbs and/or roast bread bits.
21. The method according to any one of claims 14 to 20 wherein the mass and/or further mass is deposited onto passing-through restructured bodies and/or passing-through portioned bodies by means of a filling mechanism.
22. The method according to any one of claims 14 to 21 wherein the restructured bodies and/or portioned bodies with the mass and/or further mass are deep-frozen.

Method for the manufacture of a meat-based food product
and a meat-based food product

This invention relates to a method for the manufacture of a meat-based food product and a meat-based product.

As the non-statutory guidelines of the German Food Book state all animal parts adapted to be eaten by man are defined as meat. This also encompasses organs, blood, bones, and skin in addition to muscular and adipose tissues. Also included are the preparations and processing types thereof.

"Meat products" is a general merchandise technological term which is laid down in the non-statutory guidelines of the German Food Book (Meat and Meat Products). Accordingly, meat products are products which exclusively or predominantly (at least at 50 %) are composed of meat. Meat includes all parts of butchered or shot-dead animals which are destined for consumption by man.

A meat product (in contrast to meat) is spoken of whenever meat is prepared, which involves a treatment having an effect on its preservability in most cases. Above all, this includes heating (e.g. cooked escalopes, boiling sausage), souring (e.g. spiced vinegar marinaded beef), curing and salting (e.g. raw ham), and drying (e.g. fermented sausage), but does not include any cold treatment (refrigerating, freezing) because this will act solely as long as it is directly applied.

A distinction is made between piece goods and mingled goods in meat products. Piece goods include raw cured goods (e.g. rolled bacon joint) and boiled cure goods (e.g. boiled ham). Mingled goods include sausages, piece-cut meat (e.g. goulash), and minced meat (burger meat).

As is stated in the non-statutory guidelines of the German Food Book (Meat and Meat Products) restructured-meat products which are made from meat pieces after a mechanical pre-treatment to release muscle protein on the surfaces while opening up the structure at the same time (e.g. by shaking or tumbling) are also made using cooking salt or nitrite curing salt. They are assembled to form a larger unit (piece goods); they will maintain their new shape due to heating or freezing

The object is achieved by the features of claim 1 and a food product having the features of claim 28. Advantageous aspects of the method and the food product are given in the sub-claims.

In the inventive method for the manufacture of a meat-based food product,

- whole grown meat is tumbled in a liquid marinade,
- the tumbled meat is worked into at least one restructured body, and
- is frozen.

The inventive meat-based food product comprises

- whole grown meat
- tumbled in a liquid marinade,
- which is formed into at least one restructured body and
- which is frozen.

The inventive technology, unlike the technology for the manufacture of restructured meat, does not rely on comminuted or cut-up meat pieces. Rather, it employs whole grown meat, i.e. anatomically grown meat bodies which are such as are grown on the body of the butchered animal, i.e. in which the natural run and cohesion of muscles is maintained. The meat concerned may be so-called "meat portion pieces", specifically fillet, sirloin, ham, brisket, leg portions or brisket fillet which are clearly defined and anatomically assigned in the food-making technology and law.

In tumbling, liquid marinade is fed to the meat and is worked into it. As a rule, tumbling is done in a drum with built-in devices which gently act on the goods being treated while the drum rotates.

The restructured body, for example, may be a cylinder, a ball, a block or a plate. The meat may be shaped and frozen in succession or simultaneously or the processes may overlap in time. Preferably, the restructured body is deep-frozen with the temperatures being in the range from -15°C to -18°C .

Surprisingly, the restructured body stays together with no need to add thickeners, stabilizers or the like. The marinating and shaping of the meat into a restructured body can be done very gently and allows to season the food product in an advantageous manner. As a result, the structure, particularly the cellular,

muscular and fibrous structure of the grown meat, is completely maintained in the meat that forms the restructured body. The food product has a better appearance, a better texture, and can be bitten in better than can restructured-meat products, and has a taste corresponding to that of a naturally grown meat in the "eating event". Hence, the food product has the sensory characteristics of grown meat, but has the advantages of restructured meat in regard of its shape without meeting the definition of restructured meat. As a consequence, calibration may be performed more precisely than in meat grown as one piece. In addition, it helps achieve restructured-meat bodies with dimensions significantly exceeding the sizes of grown meat, which facilitates further processing. On the other hand, the inventive product does not have the value-reducing sausage meat mass proportion of restructured-meat products because of its gentle manufacture.

The meat types under consideration are poultry, pork, beef, veal, mutton, lamb, horse, goat or game or combinations of several different meat types. The poultry meat, in particular, may be young chicken, hen, turkey, duck or goose. The piece portions used are, in particular, fillet or inner fillet. Young chicken bristlet fillet and/or young chicken inner fillet are particularly advantageous because when tumbled in a liquid marinade it will have a particularly strong stickiness and, moreover, is particularly tender and tasty. It is preferred to use a boneless meat for the reason that it is easily processable and is a high-quality product.

In the food technology, marinades are used as sour, spice-containing infusion to pickle food therein. It is preferred that a liquid marinade is used which contains spices and/or salt and/or water and/or an oil-in-water emulsion and/or a water-in-oil emulsion and/or vinegar and/or wine.

It is preferred that the tumbled meat is formed into at least one slab. A plate freezer may be employed to shape and freeze the at least one slab. Plate freezers have a multiplicity of parallel plates in which channels for refrigerant extend. Gaps which are formed between the plates to receive the frozen product may be reduced

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in number by means of a hydraulic cylinder. There are plate freezers where the plates are in horizontal and vertical positions. They are mainly used hitherto to freeze fish fillet, whole fishes in blocks as well as flowable substances (dairy cream, egg yolk). If the plates are disposed vertically the tumbled meat may be placed on the upper openings of the gap. Upon penetration into the gap, these will be reduced in number by actuating the hydraulic cylinders and the slabs thus formed are deep-frozen.

The frozen slabs are suitable for use, in particular, in large-scale catering establishments or other subsequent processing facilities. Preferably, they are sawn up into smaller portioned slabs. A band saw may be used here. It is preferred that the slabs initially are sawn up in parallel with its main directions of extension and then are sawn up vertically to its main directions of extension. The size and weight of the portioned slabs are chosen so as to meet the purpose, specifically with regard to their uses (e.g. as a side dish, a semi-ready meal or ready meal) and the number of people (e.g. portions for a single person, a family or a large-scale consumer).

The further processing of the at least one restructured body or portioned body may consist in that a moisture-containing, eatable mass is applied to one side as a topping and the restructured body or portioned body is frozen along with the topping. The topping may cover at least one side of the restructured body or portioned body more or less. Freezing causes the eatable mass to get into a connection with the restructured body or portioned body, which possibly is promoted by an interaction between ice crystals that form in the eatable mass and exist in the restructured body or portioned body.

The topping may serve as a decoration and/or a seasoning for the meat and/or as a taste improver and/or as a side dish and/or as a means to improve the sensation in biting. In particular, it may comprise vegetables and/or fruits and/or fat and/or sour cream and/or wheat flour and/or panada and/or seasonings. Its ingredients may be made available, weighed and chopped and, then, may be placed on the slab or

According to an advantageous aspect, the restructured body, the portioned body, the portioned slab or another sectional piece of the restructured body may be gently pressed into a mould in a frozen condition or preferably in a deep-frozen condition in order to make it assume a shape corresponding to the mould. For example, this can be done by means of a die. In this manner, the food product may

The meat is tumbled in a seasoning marinade in a first process step. For example, batches ranging from abt. 500 to 1,000 kg may be processed in a commercial tumbler.

The seasoning, liquid marinade is worked into the meat during tumbling. The marinade, for example, is a mixture of spices and water. However, oil-in-water or water-in-oil emulsions may be used as well.

The tumbling time can be about 15 minutes for young chicken inner fillets, but may be varied for other meat types.

The tumbled meat can be moved to a plate freezer in a special-steel container adapted to be rolled (e.g. a Vermag truck). It is uniformly inserted into the plate freezer and is formed into slabs and freezed in a second process step 2. The slabs are then removed.

The slabs may be kept in an deep-freezing intermediate store.

Then, the frozen slabs are sawn to pieces in a third process step 3, i.e. to the measure of a cup which forms part of the package for the food product.

Sawing may be effected according to Figs. 2a, b, c in such a way that the slab 4 initially is sawn up in its thickness several times and, then, the thinner slabs 5 are further sawn up into a multiplicity of portioned slabs 6, depending on the dimensions of the package.

Raw goods (e.g. vegetables or fruits, margarine, sour cream, wheat flour, spices) are provided, weighed, and chopped in a way separate from the foregoing steps 1 to 3 in a process step 7. The temperature of this mass, which may be of a consistency similar to that of a sandwich spread, is between 10 and 0 °C. The piece size of vegetables and/or fruits in the mass may be chosen depending on its purpose.

The mass may be moved to a filling mechanism by means of a container adapted to be rolled (e.g. a Vemag truck) and may be filled in there in a step 8.

The block diagram provides two versions for the process steps that follow:

According to suggestion I (Fig. 1b), the sawn-up slabs are separated out on a running belt in a step 9, in which step, however, they are disposed on the belt in a direct succession. Then, a strand of the eatable mass is deposited as a topping from the filling mechanism onto the running slabs, e.g. by means of a slit die, in step 10.

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The product undergoes refreezing another time. This causes the topping to remain stuck to the surface of the portioned slabs of the young chicken inner fillets.

The product is placed in an aluminum or plastic tray in which it will also be prepared (in a cooking oven for abt. ½ to ¾ of an hour, or in a microwave oven).

Claims

1. A method for the manufacture of a meat-based food product wherein
 - whole grown meat is tumbled in a liquid marinade,
 - the tumbled meat is formed into at least one restructured body, and
 - is frozen.
2. The method according to claim 1 to which portions of whole grown meat are fed.
3. The method according to claim 1 or 2 wherein the meat is poultry, pork, beef, veal, mutton, lamb, horse, goat, game or comprises several different meat types.
4. The method according to claim 3 wherein the meat is young chicken meat, hen meat, turkey meat, duck meat or goose meat.
5. The method according to any one of claims 1 to 4 wherein the meat is fillet or inner fillet.
6. The method according to any one of claims 1 to 5 wherein the meat is young chicken brisket fillet and/or young chicken inner fillet.
7. The method according to any one of claims 1 to 6 wherein the liquid marinade contains spices and/or salt and/or water and/or an oil-in-water emulsion and/or a water-in-oil emulsion and/or vinegar and/or wine.

8. The method according to any one of claims 1 to 7 wherein the tumbled meat is formed into at least one slab and is frozen.
9. The method according to claim 8 wherein the tumbled meat is formed into at least one slab and is frozen in the plate freezer.
10. The method according to any one of claims 1 to 9 wherein the restructured body is deep-frozen.
11. The method according to any one of claims 1 to 10 wherein the restructured body is sawn up into smaller portioned bodies.
12. The method according to claim 11 wherein the restructured body is sawn up into portioned bodies by means of a band saw.
13. The method according to claims 8 and 11 or 12 wherein the plate initially is sawn up in parallel with its main directions of extension and then is sawn up vertically to its main directions of extension.
14. The method according to any one of claims 1 to 13 wherein the restructured body is sawn up into portioned slabs.
15. The method according to any one of claims 1 to 14 wherein a moisture-containing, eatable mass is applied to one side as a topping and the restructured body and/or the portioned bodies are frozen along with the topping.

16. The method according to claim 15 wherein the mass may comprise vegetables and/or fruits and/or fat and/or sour cream and/or wheat flour and/or panada and/or seasonings.
17. The method according to claim 15 or 16 wherein the ingredients are made available, weighed and chopped.
18. The method according to claims 15 to 17 wherein the eatable mass is placed in a refrigerated condition on the restructured body and/or portioned body.
19. The method according to claims 18 wherein the eatable mass is refrigerated up to a temperature ranging between 10 °C and 0 °C.
20. The method according to any one of claims 15 to 18 wherein another eatable mass is placed on the topping as a further topping.
21. The method according to any one of claims 15 to 18 wherein the further mass comprises cheese and/or herbs and/or roast or possibly seasoned bread bits.
22. The method according to any one of claims 15 to 21 wherein the mass and/or further mass is deposited onto passing-through restructured bodies and/or passing-through portioned bodies by means of a filling mechanism.
23. The method according to any one of claims 15 to 22 wherein the mass and/or further mass is deposited onto a succession of serially disposed restructured bodies and/or portioned bodies, the restructured bodies and/or portioned bodies are separated out upon application of the mass and/or further mass, and the

24. The method according to any one of claims 15 to 22 wherein the restructured bodies and/or portioned bodies are inserted into packages open at top, the mass and/or the further mass is deposited onto the restructured bodies and/or portioned bodies through the openings of the packages, and the packages are closed and frozen.
25. The method according to any one of claims 15 to 24 wherein the restructured bodies and/or portioned bodies with the mass and/or further mass are deep-frozen.
26. The method according to any one of claims 1 to 25 wherein the restructured body and/or portioned body or another portion piece of the restructured body is gently pressed into a mould in a frozen condition or a deep-frozen condition in order to make it assume a shape corresponding to the mould.
27. The method according to claim 26 the volume of the restructured body or portioned body is adapted to match the volume of the mould so that the restructured body or portioned body fills the mould cavity, at the earliest, at a point where a die closes the cross-section.
28. A meat-based food product comprising:
 - whole grown meat which
 - is tumbled in a liquid marinade
 - is formed into at least one restructured body, and
 - includes frozen meat.

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29. The food product according to claim 26 which comprises portions of whole grown meat.
30. The food product according to claim 28 or 29 wherein the meat is poultry, pork, beef, veal, mutton, lamb, horse, goat, game or comprises several different meat types.
31. The food product according to claim 30 wherein the meat is young chicken meat, hen meat, turkey meat, duck meat or goose meat.
32. The method according to any one of claims 28 to 31 wherein the meat is fillet or inner fillet.
33. The method according to any one of claims 28 to 32 wherein the meat is young chicken brisket fillet and/or young chicken inner fillet.
34. The food product according to any one of claims 28 to 33 wherein the meat is tumbled in a liquid marinade containing spices and/or salt and/or water and/or an oil-in-water emulsion and/or a water-in-oil emulsion and/or vinegar and/or wine.
35. The food product according to any one of claims 28 to 34 wherein the tumbled meat is formed into at least one slab and is frozen.
36. The food product according to any one of claims 28 to 35 wherein the restructured body is deep-frozen.

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37. The food product according to claim 36 which is at least one portioned body
sawn from the restructured body.
38. The food product according to any one of claims 28 to 37 wherein a moisture-
containing, eatable mass is applied to one side as a topping and the restructured
body and/or the portioned bodies are frozen along with the topping.
39. The food product according to claim 38 wherein the mass comprises vegetables
and/or fruits and/or fat and/or sour cream and/or wheat flour and/or panada
and/or seasonings.
40. The food product according to claim 38 or 39 wherein the ingredients of the
mass are chopped.
41. The method according to any one of claims 38 to 40 wherein the eatable mass is
placed in a refrigerated condition on the restructured body and/or portioned
body.
42. The method according to claim 41 wherein the eatable mass is refrigerated up to
a temperature ranging between 10 °C and 0 °C.
43. The method according to any one of claims 38 to 42 wherein another eatable
mass is placed on the topping as a further topping.
44. The method according to claim 43 wherein the further mass comprises cheese
and/or herbs and/or roast or possibly seasoned bread bits.

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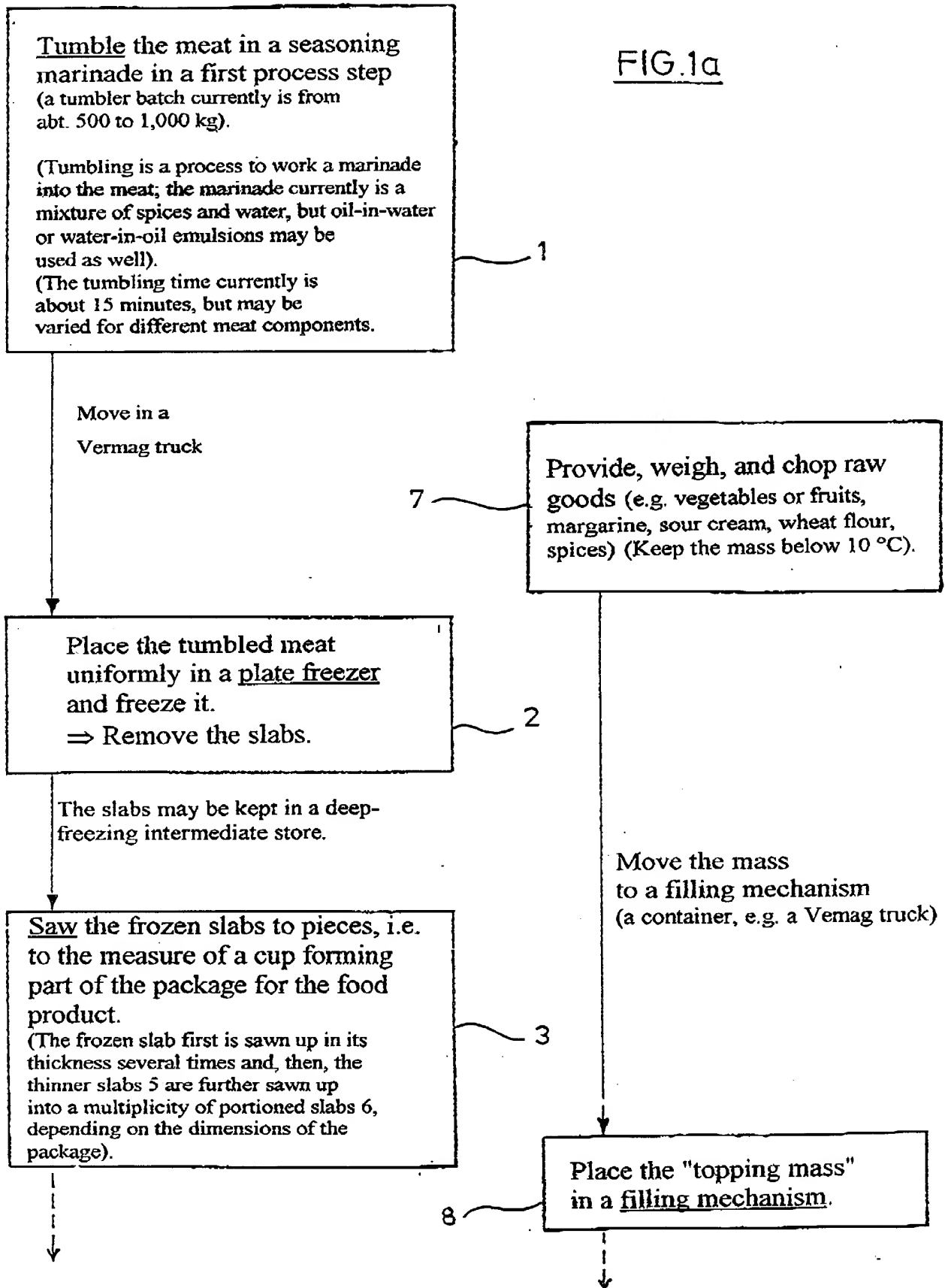
45. The method according to any one of claims 28 to 44 wherein the restructured body and/or portioned body with the mass and/or further mass is deep-frozen.
46. The method according to any one of claims 28 to 45 wherein the restructured body, when in a deep- frozen or refrigerated condition, is gently pressed from a restructured body having another shape or a portioned body in a mould.

A method for the manufacture of a meat-based food product
and a meat-based product

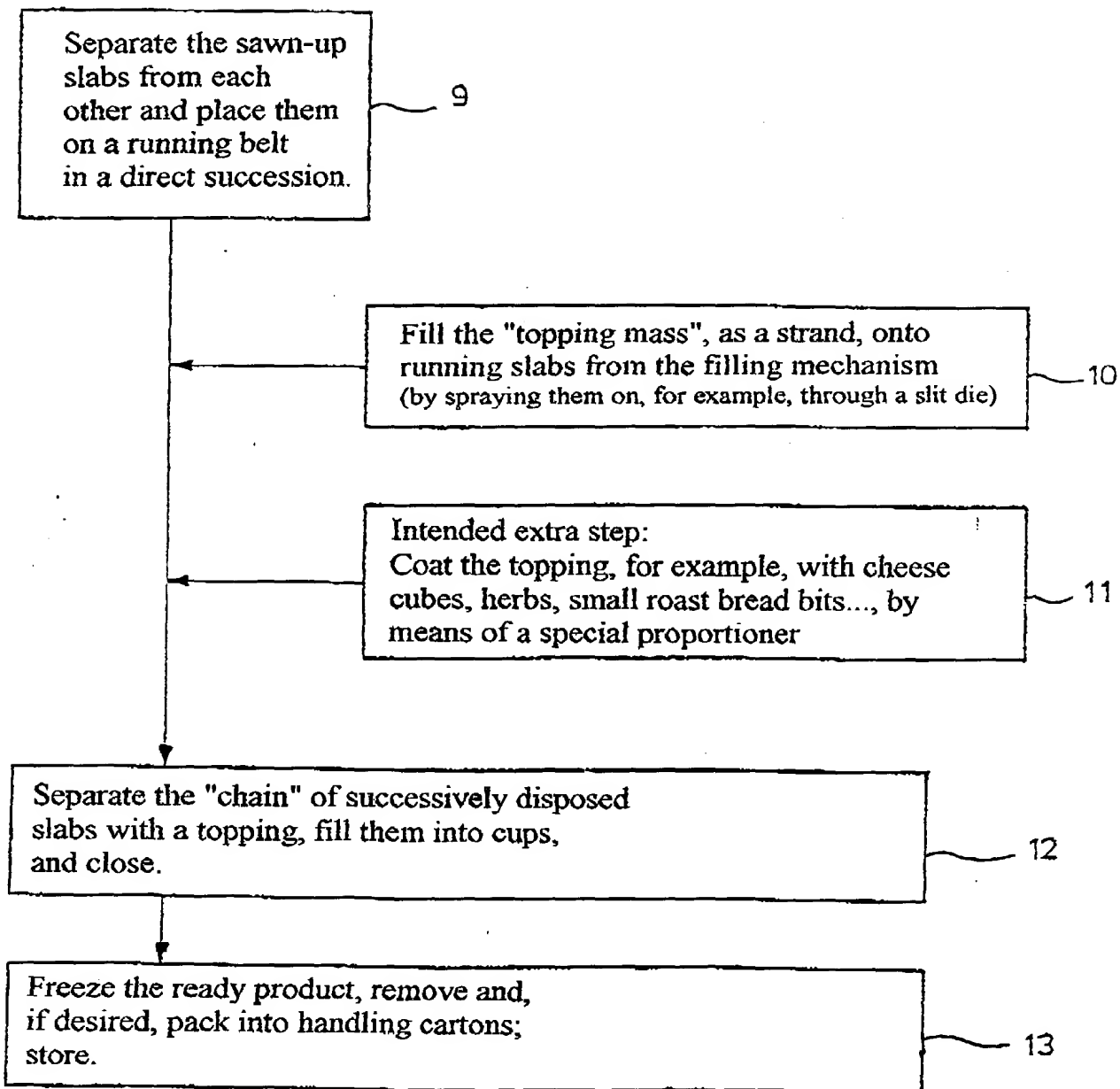
A method for the manufacture of a meat-based food product wherein whole grown meat is tumbled in a liquid marinade, the tumbled meat is formed into at least one restructured body, and is frozen.

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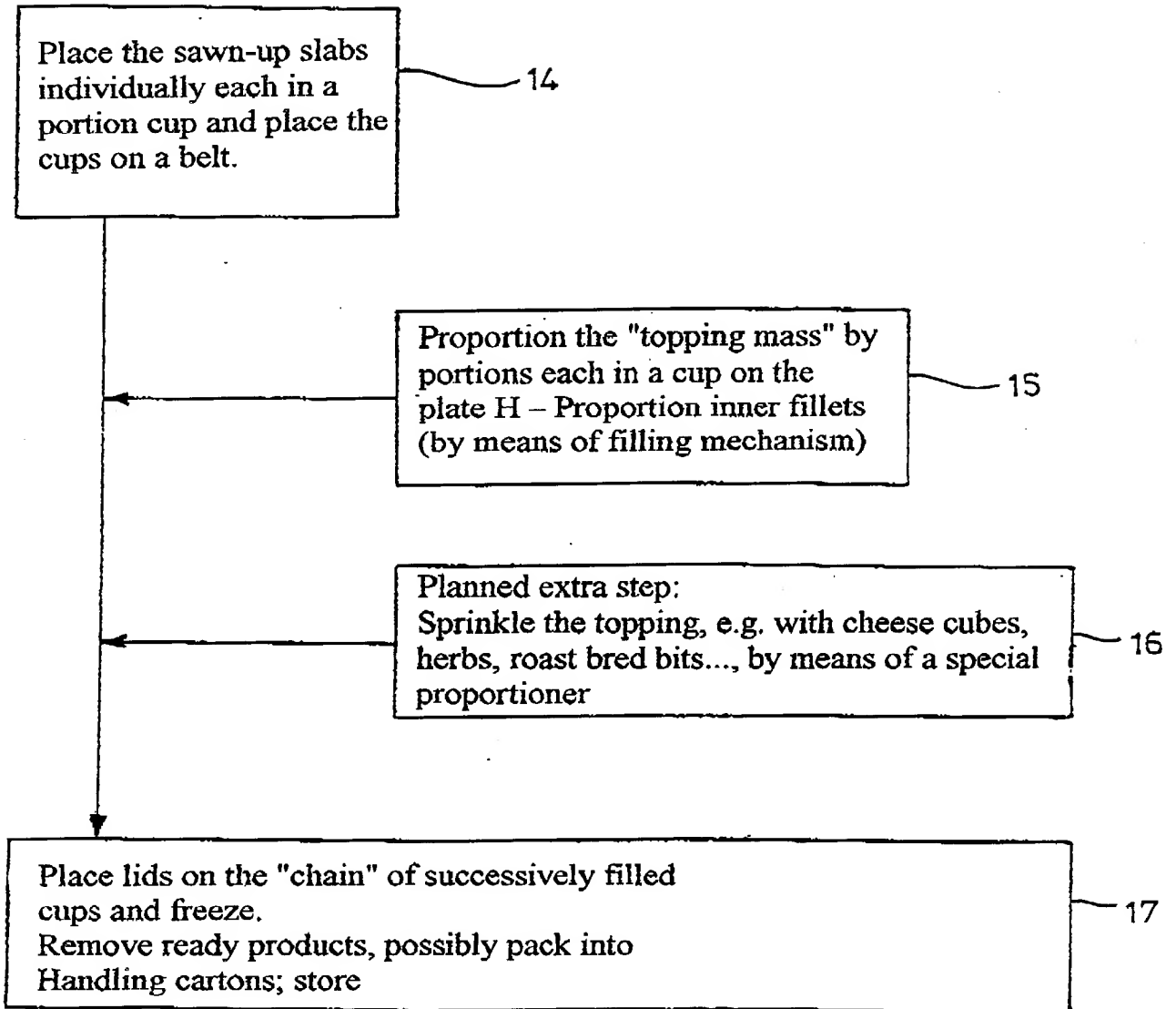
FIG.1a



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FIG.1bSuggestion 1:

3/4

Suggestion II:FIG.1c

PATENT/DESIGN PATENT

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Inventor: Paul-Heinz Wesjohann et al)
)
) **POWER OF ATTORNEY**
) **FROM ASSIGNEE**
 Title METHOD FOR THE MANUFACTURE OF A)
 MEAT-BASED FOOD PRODUCT AND A)
 MEAT-BASED FOOD PRODUCT)
 Filed: [] Concurrently Herewith)
 [] on _____)
 Ser. No. _____)

Box PATENT APPLICATION
 Assistant Commissioner for Patents
 Washington, DC 20231

Docket No: H01.2-1000Y

WIESENHOF Geflügel-Kontor GmbH,
 (Name of Company)

s assignee of

the entire interest of the above identified patent application, hereby appoints the following attorneys to insert the docket no., filing date and application number of said application above when known; to prosecute this application and any application claiming priority therefrom; to execute any terminal disclaimers on behalf of assignee; and to transact all business in the Patent and Trademark Office connected therewith:

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all of VIDAS, ARRETT & STEINKRAUS, Professional Association, Suite 2000, 6109 Blue Circle Drive, Minnetonka, Minnesota 55343, USA, Telephone (612) 563 3000, and I hereby authorize them to act and rely on instructions from, and to communicate directly with, the firm or person which sent this case to VIDAS, ARRETT & STEINKRAUS unless or until I instruct VIDAS, ARRETT & STEINKRAUS in writing to the contrary.

Dated this 3rd day of July, 2001

(Name of Company) WIESENHOF Geflügel-Kontor GmbH

(Signature) By: 

(Title) Its: Michael Zube
 Managing Director

(Filing date, serial number and docket number may be left blank at time of signing)

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PATENT/DESIGN PATENT

My residence, post office address, and citizenship are as stated below next to my name;

METHOD FOR THE MANUFACTURE OF A MEAT-BASED FOOD PRODUCT AND A MEAT-BASED FOOD PRODUCT

the specification of which is attached hereto.

I acknowledge the duty to disclose all information which is known to be material to patentability of this application in accordance with Title 37, Code of Federal Regulations § 1.56.

(List prior foreign applications)

COUNTRY	APPLICATION NUMBER	DATE OF FILING (day, month, year)	PRIORITY CLAIMED UNDER 37 USC 119
Germany	199 08 624.9	27 / 02 / 1999	<input checked="" type="checkbox"/> YES NO <input type="checkbox"/>
			<input type="checkbox"/> YES NO <input type="checkbox"/>
			<input type="checkbox"/> YES NO <input type="checkbox"/>

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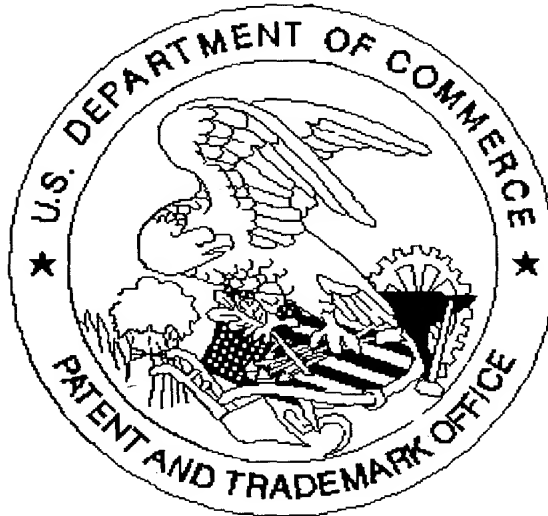
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